Jet Pilot - 1958 -
A one way trip to paradise. Lots of rum, falernum, cinnamon, grapefruit and lime juices, pernod, angostura bitters. - $13
BUY THE FULL THROTTLE MUG - $10 EA

Mr. Bali Hai - 1960 -
The big flavors of rum, coffee and pineapple come together. - $12
BUY THE MOW-MOW MUG - $10 EA

Jungle Bird - 1959 -
A boldly flavored, slightly bitter adventure. Jamaican rum blend, Campari, pineapple and lime juices. - $12

Blue Hawaii - 1957 -
This drink has the perfect blend of vodka, light rum, Blue Curaçao, pineapple and lemon juices. - $10

Ancient Mariner - 1959 -
Calm seas, a gentle breeze, maybe some yacht rock. Rums from Guyana & Jamaica, with pimento dram, grapefruit and lime juices. - $11
BUY THE MOCHI MOCHI MUG - $10 EA

151 Swizzle - 1960 -
A fancy daquiri on ice with the punch of 151 rum, Hamilton’s Demerara 151, Pernod, lime juice, angostura bitters. - $11

Navy Grog - 1941 -
Ray’s drink! Rums from Guyana & Jamaica, honey, pineapple and lime juices, soda. - $12
BUY THE MARQUIS MUG - $10 EA

Bola - 1935 -
Bright flavors with a baked banana finish featuring Rhum 3 M VSOP, passion fruit, honey, pineapple & lime juices, angostura. - $12

1917 -
Our attempt at making the original with our Jamaican rum blend featuring Appleton Estate, dry curaçao, lime juice, house made orgeat. - $15

Port Light - 1960 -
Created at the Kahiki for the rum weary. Benchmark Bourbon, passion fruit, pomegranate, lime juice. - $6

Hemingway Daiquiri - 1930 -
Not a tiki drink but we had to include it... featuring Bly Rum, maraschino, grapefruit, lime. - $11

Burnt Ends
TIKI BAR

Three Dots & A Dash - 1910s -
You will not forget this one. The flavors won’t let you. Martinique and Demerara rums, pimento, falernum, orange and lime juices, honey mix, angostura bitters. - $14
BUY THE PALOHU MUG - $15 EA

Planter’s Punch - 1937 -
This long, refreshing drink puts you on island time. Jamaican rum blend, featuring Appleton Estate, pineapple, lime and orange juices. - $10
BUY THE HINA KULU’UA MUG - $16 EA

Port au Prince - 1950s -
A rich blend of Barbancourt Haitian rum, falernum, pineapple and lime juices, pomegranate, angostura bitters. - $10
BUY THE PINEAPPLE KING MUG - $20 EA

Saturn - 1967 -
Delicately refreshing with New Amsterdam Gin, falernum, passionfruit, orgeat, lime. - $10

Nui Nui - 1937 -
A baking spice explosion of flavor with Marti Dorado Rum, pimento, vanilla, cinnamon, orange & lime juices, angostura. - $10

Glossary

Tiki in Maori, Tiki is the first man. In Hawaii, Tiki is the word for carvings of the many Hawaiian gods, commonly called Tikis
Nui translates to “big” or “grand” across the south pacific
Mai Tai: from the Tahitian word maitai or “excellent”
Orgeat: sweet syrup made with almonds, rose, and orange flower waters
Falernum: rum based liqueur with lime, ginger, clove, almond
Pimento Dram: liqueur made from all spice berries
**BAR BITES**

**Chile Garlic Smoked Wings**  $13
with Smoked Soy Sauce - $8

**Shiitake Mushroom Potstickers**  ✔️
with Smoked Soy Sauce - $8

**Vegetable Spring Rolls**  ✔️
with Pineapple Habanero Sauce - $8

**Conch Fritters**
with Tropical Tequila Sauce - $9

**Gochujang Sticky Ribs**  $14

**Thai Peanut Chicken Satay**
with Thai Peanut Sauce & Bao Buns - $9

**Pulled Pork Hawaiian Sliders**
with Purple Slaw, Rum BBQ Sauce
& Plantain Chips - $10

**Crab Rangoons**
with Smoked Soy Sauce - $8

**Burnt Ends Bao Buns**
with Purple Slaw & Tiki BBQ Sauce - $9

**Pu Pu Platter**
Crab Rangoons, Vegetable Spring Rolls, Shiitake Mushroom Potstickers, Burnt Ends Bao Buns, Gochujang Sticky Ribs, Thai Peanut Chicken Satay  $32

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**Our Tiki Tale**

Escape to paradise with authentic tropic tastes at Burnt Ends Tiki Bar. We put our signature Dr. BBQ twist on classic tiki culture with simple, unfrilly cocktails and shareable bar bites to bring a taste of the tropics to the Edge District. Try tiki favorites like our signature Mai Tai featuring Jamaican Rum and house-made orgeat paired with our delicious Coconut Shrimp, or be more adventurous with our coffee and pineapple flavored Mr. Bali Hai and Gochujang Sticky Ribs.

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**Coconut Shrimp**
with Pineapple Habanero Sauce - $10

**Polynesian Pineapple**  ✔️
half-pineapple roasted with a brown sugar cinnamon glaze. 10

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**Food Allergy?** We cannot guarantee that any of our products are free from allergens (including dairy, eggs, soy, tree nuts, wheat and others) as we use shared equipment to store, prepare and serve them. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.